

Luis Henrique M Da Silva

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6349111/publications.pdf>

Version: 2024-02-01

158
papers

4,381
citations

81743

39
h-index

149479

56
g-index

158
all docs

158
docs citations

158
times ranked

3844
citing authors

#	ARTICLE	IF	CITATIONS
1	Identification of 1,3-Dialkylimidazolium Salt Supramolecular Aggregates in Solution. <i>Journal of Physical Chemistry B</i> , 2005, 109, 4341-4349.	1.2	289
2	Calorimetric Investigation of the Formation of Aqueous Two-Phase Systems in Ternary Mixtures of Water, Poly(ethylene oxide) and Electrolytes (Or Dextran). <i>Journal of Physical Chemistry B</i> , 2000, 104, 10069-10073.	1.2	121
3	Liquid-liquid extraction of metal ions without use of organic solvent. <i>Separation and Purification Technology</i> , 2008, 62, 687-693.	3.9	100
4	Separation of Cd and Ni from Ni-Cd batteries by an environmentally safe methodology employing aqueous two-phase systems. <i>Journal of Power Sources</i> , 2009, 193, 908-913.	4.0	99
5	Development and evaluation of active packaging for sliced mozzarella preservation. <i>Packaging Technology and Science</i> , 2008, 21, 375-383.	1.3	98
6	Aqueous two-phase systems: An efficient, environmentally safe and economically viable method for purification of natural dye carmine. <i>Journal of Chromatography A</i> , 2009, 1216, 7623-7629.	1.8	84
7	Adsorption of red azo dyes on multi-walled carbon nanotubes and activated carbon: A thermodynamic study. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2017, 529, 531-540.	2.3	84
8	Modeling adsorption of copper(II), cobalt(II) and nickel(II) metal ions from aqueous solution onto a new carboxylated sugarcane bagasse. Part II: Optimization of monocomponent fixed-bed column adsorption. <i>Journal of Colloid and Interface Science</i> , 2018, 516, 431-445.	5.0	84
9	Liquid-Liquid Equilibria of an Aqueous Two-Phase System Containing Poly(ethylene) Glycol 1500 and Sulfate Salts at Different Temperatures. <i>Journal of Chemical & Engineering Data</i> , 2008, 53, 238-241.	1.0	81
10	Investigations on the mechanism of aqueous solubility increase caused by some hydrotropes. <i>Thermochimica Acta</i> , 1999, 328, 161-167.	1.2	72
11	Interactions between β -carrageenan and chitosan in nanolayered coatings: Structural and transport properties. <i>Carbohydrate Polymers</i> , 2012, 87, 1081-1090.	5.1	70
12	Trimellitated sugarcane bagasse: A versatile adsorbent for removal of cationic dyes from aqueous solution. Part I: Batch adsorption in a monocomponent system. <i>Journal of Colloid and Interface Science</i> , 2018, 515, 172-188.	5.0	69
13	Equilibrium Data for PEG 4000 + Salt + Water Systems from (278.15 to 318.15) K. <i>Journal of Chemical & Engineering Data</i> , 2007, 52, 351-356.	1.0	66
14	Application of aqueous two-phase systems for the development of a new method of cobalt(II), iron(III) and nickel(II) extraction: A green chemistry approach. <i>Journal of Hazardous Materials</i> , 2011, 193, 311-318.	6.5	66
15	Copper recovery from ore by liquid-liquid extraction using aqueous two-phase system. <i>Journal of Hazardous Materials</i> , 2012, 237-238, 209-214.	6.5	61
16	Hydrophobic effect on the partitioning of $[\text{Fe}(\text{CN})_5(\text{NO})]^{2-}$ and $[\text{Fe}(\text{CN})_6]^{3-}$ anions in aqueous two-phase systems formed by triblock copolymers and phosphate salts. <i>Separation and Purification Technology</i> , 2008, 60, 103-112.	3.9	59
17	A colorimetric biosensor for the detection of foodborne bacteria. <i>Sensors and Actuators B: Chemical</i> , 2011, 153, 17-23.	4.0	59
18	Application of hydrophobic extractant in aqueous two-phase systems for selective extraction of cobalt, nickel and cadmium. <i>Journal of Chromatography A</i> , 2013, 1279, 13-19.	1.8	59

#	ARTICLE	IF	CITATIONS
19	Removal of Acid Green 68:1 from aqueous solutions by calcined and uncalcined layered double hydroxides. <i>Applied Clay Science</i> , 2013, 80-81, 189-195.	2.6	58
20	Cryogel Poly(acrylamide): Synthesis, Structure and Applications. <i>Separation and Purification Reviews</i> , 2014, 43, 241-262.	2.8	54
21	Liquid-Liquid Equilibria of Biphasic Systems Composed of Sodium Citrate + Polyethylene(glycol) 1500 or 4000 at Different Temperatures. <i>Journal of Chemical & Engineering Data</i> , 2008, 53, 895-899.	1.0	53
22	Nitroprusside-PEO Enthalpic Interaction as a Driving Force for Partitioning of the [Fe(CN)5NO]2-Anion in Aqueous Two-Phase Systems Formed by Poly(ethylene oxide) and Sulfate Salts. <i>Journal of Physical Chemistry B</i> , 2006, 110, 23540-23546.	1.2	51
23	Hydrophobic interaction adsorption of whey proteins: Effect of temperature and salt concentration and thermodynamic analysis. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2006, 844, 6-14.	1.2	49
24	Thermodynamic and kinetic analyses of curcumin and bovine serum albumin binding. <i>Food Chemistry</i> , 2018, 242, 505-512.	4.2	49
25	Liquid-Liquid Phase Equilibrium of Triblock Copolymer L64, Poly(ethylene oxide- <i>b</i> -propylene) Tj ETQq1 1 0.784314 rgBT /Over <i>Engineering Data</i> , 2009, 54, 1894-1898.	1.0	48
26	Liquid-Liquid Equilibrium of Aqueous Mixture of Triblock Copolymers L35 and F68 with Na2SO4, Li2SO4, or MgSO4. <i>Journal of Chemical & Engineering Data</i> , 2006, 51, 2260-2264.	1.0	46
27	PEO-[M(CN)5NO]x- (M = Fe, Mn, or Cr) Interaction as a Driving Force in the Partitioning of the Pentacyanonitrosylmetallate Anion in ATPS: Strong Effect of the Central Atom. <i>Journal of Physical Chemistry B</i> , 2008, 112, 11669-11678.	1.2	46
28	Control of Microbial Adhesion as a Strategy for Food and Bioprocess Technology. <i>Food and Bioprocess Technology</i> , 2010, 3, 321-332.	2.6	46
29	Phase Compositions of Aqueous Two-Phase Systems Formed by L35 and Salts at Different Temperatures. <i>Journal of Chemical & Engineering Data</i> , 2010, 55, 1193-1199.	1.0	46
30	A green and sensitive method to determine phenols in water and wastewater samples using an aqueous two-phase system. <i>Talanta</i> , 2010, 80, 1139-1144.	2.9	46
31	Liquid-Liquid Equilibrium of Aqueous Two-Phase System Composed of Poly(ethylene glycol) 400 and Sulfate Salts. <i>Journal of Chemical & Engineering Data</i> , 2010, 55, 1247-1251.	1.0	45
32	Partitioning of caseinomacropeptide in aqueous two-phase systems. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2007, 858, 205-210.	1.2	44
33	Liquid-liquid equilibrium of aqueous two-phase systems composed of poly(ethylene oxide) 1500 and different electrolytes ((NH4)2SO4, ZnSO4 and K2HPO4): Experimental and correlation. <i>Fluid Phase Equilibria</i> , 2011, 305, 19-24.	1.4	44
34	Aqueous two-phase systems of copolymer L64+organic salt+water: Enthalpic L64-salt interaction and Othmer-Tobias, NRTL and UNIFAC thermodynamic modeling. <i>Chemical Engineering Journal</i> , 2011, 171, 9-15.	6.6	43
35	Thermodynamic Study of Colorimetric Transitions in Polydiacetylene Vesicles Induced by the Solvent Effect. <i>Journal of Physical Chemistry B</i> , 2010, 114, 13365-13371.	1.2	42
36	Phase diagram and thermodynamic modeling of PEO+organic salts+H2O and PPO+organic salts+H2O aqueous two-phase systems. <i>Fluid Phase Equilibria</i> , 2011, 305, 1-8.	1.4	41

#	ARTICLE	IF	CITATIONS
37	Green separation of copper and zinc using triblock copolymer aqueous two-phase systems. Separation and Purification Technology, 2013, 115, 107-113.	3.9	41
38	Liquid-Liquid Equilibria of an Aqueous Two-Phase System Formed by a Triblock Copolymer and Sodium Salts at Different Temperatures. Journal of Chemical & Engineering Data, 2009, 54, 2891-2894.	1.0	39
39	Phase Diagrams of Aqueous Two-Phase Systems with Organic Salts and F68 Triblock Copolymer at Different Temperatures. Journal of Chemical & Engineering Data, 2010, 55, 1158-1165.	1.0	39
40	Antimicrobial Effects of Silver Nanoparticles against Bacterial Cells Adhered to Stainless Steel Surfaces. Journal of Food Protection, 2012, 75, 701-705.	0.8	39
41	Synthesis and application of a new carboxylated cellulose derivative. Part I: Removal of Co ²⁺ , Cu ²⁺ and Ni ²⁺ from monocomponent spiked aqueous solution. Journal of Colloid and Interface Science, 2016, 483, 185-200.	5.0	38
42	Equilibrium Phase Behavior of Triblock Copolymer + Salt + Water Two-Phase Systems at Different Temperatures and pH. Journal of Chemical & Engineering Data, 2005, 50, 1457-1461.	1.0	37
43	Thermodynamics and optimization of norbixin transfer processes in aqueous biphasic systems formed by polymers and organic salts. Separation and Purification Technology, 2012, 98, 69-77.	3.9	36
44	Increased preservation of sliced mozzarella cheese by antimicrobial sachet incorporated with allyl isothiocyanate. Brazilian Journal of Microbiology, 2009, 40, 1002-1008.	0.8	34
45	Adsorption of Chemically Modified Xylans on Eucalyptus Pulp and Its Effect on the Pulp Physical Properties. Industrial & Engineering Chemistry Research, 2011, 50, 1138-1145.	1.8	34
46	Synthesis and application of a new carboxylated cellulose derivative. Part III: Removal of auramine-O and safranin-T from mono- and bi-component spiked aqueous solutions. Journal of Colloid and Interface Science, 2018, 512, 575-590.	5.0	34
47	Self-assembly Characterization of the β -Cyclodextrin and Hydrochlorothiazide System: NMR, Phase Solubility, ITC and QELS. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2006, 55, 41-49.	1.6	33
48	Polydiacetylene as a Biosensor: Fundamentals and Applications in the Food Industry. Food and Bioprocess Technology, 2010, 3, 172-181.	2.6	32
49	Liquid-Liquid Equilibrium of Aqueous Two-Phase Systems Containing Poly(ethylene) Glycol 4000 and Zinc Sulfate at Different Temperatures. Journal of Chemical & Engineering Data, 2008, 53, 919-922.	1.0	30
50	Ovomucoid partitioning in aqueous two-phase systems. Biochemical Engineering Journal, 2009, 47, 55-60.	1.8	30
51	Application of the response surface methodology for optimization of whey protein partitioning in PEG/phosphate aqueous two-phase system. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2011, 879, 1881-1885.	1.2	30
52	Sistemas aquosos bifásicos: fundamentos e aplicações para partição/purificação de proteínas. Química Nova, 2006, 29, 1345-1351.	0.3	29
53	Green recovery of mercury from domestic and industrial waste. Journal of Hazardous Materials, 2016, 304, 417-424.	6.5	29
54	Density, Electrical Conductivity, Kinematic Viscosity, and Refractive Index of Binary Mixtures Containing Poly(ethylene glycol) 4000, Lithium Sulfate, and Water at Different Temperatures. Journal of Chemical & Engineering Data, 2007, 52, 1567-1570.	1.0	28

#	ARTICLE	IF	CITATIONS
55	Influence of protein conformation and selected Hofmeister salts on bovine serum albumin/lutein complex formation. <i>Food Chemistry</i> , 2020, 305, 125463.	4.2	28
56	Equilibrium Phase Behavior for Ternary Mixtures of Poly(ethylene) Glycol 6000 + Water + Sulfate Salts at Different Temperatures. <i>Journal of Chemical & Engineering Data</i> , 2008, 53, 2441-2443.	1.0	27
57	Chromium speciation using aqueous biphasic systems: Development and mechanistic aspects. <i>Separation and Purification Technology</i> , 2016, 158, 144-154.	3.9	27
58	The effect of poly(ethylene glycol) on the activity and structure of glucose-6-phosphate dehydrogenase in solution. <i>Colloids and Surfaces B: Biointerfaces</i> , 2002, 26, 291-300.	2.5	26
59	A Novel Micellar Medium Using Triblock Copolymer for Cobalt Determination. <i>Analytical Sciences</i> , 2005, 21, 933-937.	0.8	26
60	Microcalorimetric and SAXS Determination of PEO~SDS Interactions: The Effect of Cosolutes Formed by Ions. <i>Journal of Physical Chemistry B</i> , 2010, 114, 11967-11974.	1.2	26
61	Binding thermodynamics of synthetic dye Allura Red with bovine serum albumin. <i>Food Chemistry</i> , 2017, 217, 52-58.	4.2	26
62	Insights into protein-curcumin interactions: Kinetics and thermodynamics of curcumin and lactoferrin binding. <i>Food Hydrocolloids</i> , 2020, 105, 105825.	5.6	26
63	Aminated cellulose as a versatile adsorbent for batch removal of As(V) and Cu(II) from mono- and multicomponent aqueous solutions. <i>Journal of Colloid and Interface Science</i> , 2020, 576, 158-175.	5.0	26
64	Thermodynamic studies of partitioning behavior of lysozyme and conalbumin in aqueous two-phase systems. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2009, 877, 2579-2584.	1.2	25
65	Phase diagrams, densities and refractive indexes of poly(ethylene oxide)+organic salts+water aqueous two-phase systems: Effect of temperature, anion and molar mass. <i>Fluid Phase Equilibria</i> , 2015, 406, 70-76.	1.4	25
66	Thermodynamic and kinetic study of epigallocatechin-3-gallate-bovine lactoferrin complex formation determined by surface plasmon resonance (SPR): A comparative study with fluorescence spectroscopy. <i>Food Hydrocolloids</i> , 2019, 95, 526-532.	5.6	25
67	Green separation of lanthanum, cerium and nickel from waste nickel metal hydride battery. <i>Waste Management</i> , 2021, 125, 154-162.	3.7	25
68	Aspectos coloidais da adesão de micro-organismos. <i>Química Nova</i> , 2010, 33, 1940-1948.	0.3	24
69	Easy and efficient processes for catalyst recycling and product recovery in organic biphasic systems tested in the hydrogenation of hex-1-ene. <i>Chemical Communications</i> , 2000, , 33-34.	2.2	22
70	Sistema aquoso bifásico: uma alternativa eficiente para extração de íons. <i>Química Nova</i> , 2006, 29, 1332-1339.	0.3	22
71	Partitioning of $\hat{1}$ -lactalbumin and $\hat{2}$ -lactoglobulin from cheese whey in aqueous two-phase systems containing poly (ethylene glycol) and sodium polyacrylate. <i>Food and Bioproducts Processing</i> , 2014, 92, 409-415.	1.8	22
72	Determination of driving forces for bovine serum albumin-Ponceau4R binding using surface plasmon resonance and fluorescence spectroscopy: A comparative study. <i>Food Hydrocolloids</i> , 2017, 70, 29-35.	5.6	21

#	ARTICLE	IF	CITATIONS
73	Polymer induced multiphase generation in water/organic solvent mixtures. Strategies towards the design of triphasic and tetraphasic liquid systems. <i>Chemical Communications</i> , 1998, , 787-788.	2.2	20
74	Measurement and Modeling of Phase Equilibrium in Aqueous Two-Phase Systems: L35 + Sodium Citrate + Water, L35 Sodium Tartrate + Water, and L35 + Sodium Hydrogen Sulfite + Water at Different Temperatures. <i>Journal of Chemical & Engineering Data</i> , 2012, 57, 462-468.	1.0	20
75	Measurement and Correlation of the Phase Equilibrium of Aqueous Two-Phase Systems Composed of Polyethylene(glycol) 1500 or 4000 + Sodium Sulfite + Water at Different Temperatures. <i>Journal of Chemical & Engineering Data</i> , 2014, 59, 382-390.	1.0	20
76	Polydiacetylene/triblock copolymer nanosensor for the detection of native and free bovine serum albumin. <i>Materials Science and Engineering C</i> , 2017, 70, 535-543.	3.8	20
77	Human serum albumin-resveratrol complex formation: Effect of the phenolic chemical structure on the kinetic and thermodynamic parameters of the interactions. <i>Food Chemistry</i> , 2020, 307, 125514.	4.2	20
78	Surface Excess Enthalpy of PEO + Salt + Water and L35 + Salt + Water Aqueous Two-Phase Systems. <i>Journal of Chemical & Engineering Data</i> , 2009, 54, 531-535.	1.0	19
79	Liquid-Liquid Phase Equilibrium of Triblock Copolymer F68, Poly(ethylene Terephthalate) + Water at Different Temperatures. <i>Journal of Chemical & Engineering Data</i> , 2010, 55, 1618-1622.	1.0	19
80	Aqueous two-phase systems: a new approach for the determination of p-aminophenol. <i>Journal of Hazardous Materials</i> , 2011, 192, 292-8.	6.5	19
81	Microcalorimetric study of the adsorption of lactoferrin in supermacroporous continuous cryogel with immobilized Cu ²⁺ ions. <i>Journal of Chromatography A</i> , 2013, 1312, 1-9.	1.8	19
82	Surface plasmon resonance study of interaction between lactoferrin and naringin. <i>Food Chemistry</i> , 2019, 297, 125022.	4.2	19
83	Interfacial Tension and Viscosity for Poly(ethylene glycol) + Maltodextrin Aqueous Two-Phase Systems. <i>Journal of Chemical & Engineering Data</i> , 2006, 51, 1144-1147.	1.0	18
84	Equilibrium Data of the Biphasic System Poly(ethylene oxide) 4000 + Copper Sulfate + Water at (5, 10, 15, 20, 25, 30, 35, 40, 45, 50, 55, 60, 65, 70, 75, 80, 85, 90, 95, 100) °C. <i>Journal of Chemical & Engineering Data</i> , 2010, 55, 3847-3852.	1.0	18
85	Phase Diagram, Densities, and the Refractive Index of New Aqueous Two-Phase System Formed by PEO1500 + Thiosulfate + H ₂ O at Different Temperatures. <i>Journal of Chemical & Engineering Data</i> , 2012, 57, 274-279.	1.0	18
86	Interaction of cinnamic acid and methyl cinnamate with bovine serum albumin: A thermodynamic approach. <i>Food Chemistry</i> , 2017, 237, 525-531.	4.2	18
87	Equilibrium Phase Behavior of Triblock Copolymer + Sodium or + Potassium Hydroxides + Water Two-Phase Systems at Different Temperatures. <i>Journal of Chemical & Engineering Data</i> , 2010, 55, 3847-3852.	1.0	17
88	Adsorption isotherms and thermodynamics of β -lactalbumin on an anionic exchanger. <i>Fluid Phase Equilibria</i> , 2013, 348, 39-44.	1.4	17
89	Physicochemical Aspects of Chitosan Dispersibility in Acidic Aqueous Media: Effects of the Food Acid Counter-Anion. <i>Food Biophysics</i> , 2016, 11, 388-399.	1.4	17
90	Naringenin-lactoferrin binding: Impact on naringenin bitterness and thermodynamic characterization of the complex. <i>Food Chemistry</i> , 2020, 331, 127337.	4.2	17

#	ARTICLE	IF	CITATIONS
91	Liquid biphasic systems formed in ternary mixtures of two organic solvents and ethylene oxide oligomers or polymers. <i>Journal of the Brazilian Chemical Society</i> , 2000, 11, 375-380.	0.6	16
92	Influence of the temperature and type of salt on the phase equilibrium of peg 1500 + potassium phosphate and peg 1500 + sodium citrate aqueous two-phase systems. <i>Quimica Nova</i> , 2008, 31, 209-213.	0.3	16
93	Kinetics and thermodynamics of bovine serum albumin interactions with Congo red dye. <i>Colloids and Surfaces B: Biointerfaces</i> , 2017, 159, 737-742.	2.5	16
94	Lactoferrin-phenothiazine dye interactions: Thermodynamic and kinetic approach. <i>International Journal of Biological Macromolecules</i> , 2019, 136, 559-569.	3.6	15
95	Synthesis and application of sugarcane bagasse cellulose mixed esters. Part I: Removal of Co ²⁺ and Ni ²⁺ from single spiked aqueous solutions in batch mode using sugarcane bagasse cellulose succinate phthalate. <i>Journal of Colloid and Interface Science</i> , 2019, 533, 678-691.	5.0	15
96	Application of pyridine-modified chitosan derivative for simultaneous adsorption of Cu(II) and oxyanions of Cr(VI) from aqueous solution. <i>Journal of Environmental Management</i> , 2021, 282, 111939.	3.8	15
97	Microcalorimetric study of adsorption of glycomacropeptide on anion-exchange chromatography adsorbent. <i>Journal of Chromatography A</i> , 2009, 1216, 4440-4444.	1.8	14
98	Partitioning of glutenin flour of special wheat using aqueous two-phase systems. <i>Journal of Cereal Science</i> , 2010, 52, 270-274.	1.8	14
99	Alternativas verdes para o preparo de amostra e determinação de poluentes fenólicos em água. <i>Quimica Nova</i> , 2010, 33, 1370-1378.	0.3	14
100	Modification of stainless steel surface hydrophobicity by silver nanoparticles: strategies to prevent bacterial adhesion in the food processing. <i>Journal of Adhesion Science and Technology</i> , 2013, 27, 2686-2695.	1.4	14
101	Lanthanum and Cerium Separation Using an Aqueous Two-Phase System with Ionic Liquid. <i>Journal of Chemical & Engineering Data</i> , 2019, 64, 4239-4246.	1.0	14
102	Equilibrium Data for Poly(propylene glycol) + Sucrose + Water and Poly(propylene Glycol) + Fructose + Water Systems from (15 to 45) °C. <i>Journal of Chemical & Engineering Data</i> , 2007, 52, 1649-1652.	1.0	13
103	Driving forces for chymosin partitioning on the macromolecule-salt aqueous two phase system. <i>Food and Bioproducts Processing</i> , 2016, 100, 361-371.	1.8	13
104	Curcumin-micellar casein multisite interactions elucidated by surface plasmon resonance. <i>International Journal of Biological Macromolecules</i> , 2019, 133, 860-866.	3.6	13
105	Polydiacetylene/triblock copolymer/surfactant nanoblend: A simple and rapid method for the colorimetric screening of enrofloxacin residue. <i>Food Chemistry</i> , 2019, 280, 1-7.	4.2	13
106	β -Casein monomers as potential flavonoids nanocarriers: Thermodynamics and kinetics of β -casein-naringin binding by fluorescence spectroscopy and surface plasmon resonance. <i>International Dairy Journal</i> , 2020, 108, 104728.	1.5	13
107	Liquid-liquid equilibrium of the ternary ammonium salt+poly(propylene glycol)+water system. <i>Fluid Phase Equilibria</i> , 2017, 442, 96-103.	1.4	12
108	β -Carotene and Milk Protein Complexation: a Thermodynamic Approach and a Photo Stabilization Study. <i>Food and Bioprocess Technology</i> , 2018, 11, 610-620.	2.6	12

#	ARTICLE	IF	CITATIONS
109	Effect of 1-Butyl-3-methylimidazolium Halide on the Relative Stability between Sodium Dodecyl Sulfate Micelles and Sodium Dodecyl Sulfate-Poly(ethylene oxide) Nanoaggregates. <i>Journal of Physical Chemistry B</i> , 2015, 119, 15758-15768.	1.2	11
110	Polydiacetylene/triblock copolymer nanoblend applied as a sensor for micellar casein: A thermodynamic approach. <i>Food Chemistry</i> , 2016, 197, 841-847.	4.2	11
111	Partitioning of cocaine and its adulterants in aqueous two-phase systems: An alternative drug identification method. <i>Fluid Phase Equilibria</i> , 2020, 506, 112367.	1.4	11
112	Partition of \hat{I}^{\pm} -lactoalbumin and \hat{I}^2 -lactoglobulin by cloud point extraction. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2008, 867, 189-193.	1.2	10
113	Distribution and Quality of the Organic Matter in Light and Heavy Fractions of a Red Latosol under Different Uses and Management Practices. <i>Communications in Soil Science and Plant Analysis</i> , 2012, 43, 835-846.	0.6	10
114	Monosegmented Flow Analysis Exploiting Aqueous Two-phase Systems for the Determination of Cobalt. <i>Analytical Sciences</i> , 2012, 28, 1213-1218.	0.8	10
115	A simple and inexpensive thermal optic nanosensor formed by triblock copolymer and polydiacetylene mixture. <i>Food Chemistry</i> , 2018, 241, 358-363.	4.2	10
116	Depletion interactions and modulation of DNA-intercalators binding: Opposite behavior of the neutral-polymer poly(ethylene glycol). <i>Biopolymers</i> , 2016, 105, 227-233.	1.2	9
117	Lactoferrin denaturation induced by anionic surfactants: The role of the ferric ion in the protein stabilization. <i>International Journal of Biological Macromolecules</i> , 2018, 117, 1039-1049.	3.6	9
118	Energetic parameters of \hat{I}^2 -casein/quercetin activated and thermodynamically stable complex formation accessed by Surface Plasmon Resonance. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 181, 798-805.	2.5	9
119	Temperature modulation of lutein-lysozyme hydrophobic-hydrophilic interaction balance. <i>Journal of Molecular Liquids</i> , 2020, 316, 113887.	2.3	9
120	Modification of Polysulfone Membrane Used in the Water Filtration Process to Reduce Biofouling. <i>Journal of Nanoscience and Nanotechnology</i> , 2014, 14, 6355-6367.	0.9	8
121	Doxorubicin hinders DNA condensation promoted by the protein bovine serum albumin (BSA). <i>Biopolymers</i> , 2017, 107, e23071.	1.2	8
122	Synthesis and application of sugarcane bagasse cellulose mixed esters. Part II: Removal of Co^{2+} and Ni^{2+} from single spiked aqueous solutions in batch and continuous mode. <i>Journal of Colloid and Interface Science</i> , 2019, 552, 337-350.	5.0	8
123	\hat{I}^2 -lactoglobulin conformation influences its interaction with caffeine. <i>Food Bioscience</i> , 2021, 44, 101418.	2.0	8
124	Batch and continuous adsorption of Cu(II) and Zn(II) ions from aqueous solution on bi-functionalized sugarcane-based biosorbent. <i>Environmental Science and Pollution Research</i> , 2022, 29, 26425-26448.	2.7	8
125	Phase equilibrium of aqueous two-phase systems composed by L35 triblock copolymer+ organic and inorganic ammonium electrolytes+ water at 298.2 and 313.2K. <i>Fluid Phase Equilibria</i> , 2018, 469, 26-32.	1.4	7
126	Extraction and purification of gold from raw acidic electronic leachate using an aqueous biphasic system. <i>Journal of the Taiwan Institute of Chemical Engineers</i> , 2020, 115, 218-222.	2.7	7

#	ARTICLE	IF	CITATIONS
127	Elucidating mechanism for the extraction of cobalt, nickel, and iron in polymer-electrolyte aqueous biphasic systems with both phases rich in electrolyte. <i>Journal of Molecular Liquids</i> , 2021, 327, 114803.	2.3	7
128	Liquid-Liquid Equilibrium Data of Macromolecule + Ammonium Thiosulfate + Water Ternary Systems at 283.2, 298.2, and 313.2 K. <i>Journal of Chemical & Engineering Data</i> , 2021, 66, 1011-1020.	1.0	7
129	Phase Diagrams, Densities, and Refractive Indexes of Aqueous Two-Phase Systems Comprising (F68, L64,) Tj ETQq1 1 0.784314 rgBT of Macromolecule. <i>Journal of Chemical & Engineering Data</i> , 2019, 64, 1991-1998.	1.0	6
130	Thermodynamic and kinetic insights into the interactions between functionalized CdTe quantum dots and human serum albumin: A surface plasmon resonance approach. <i>International Journal of Biological Macromolecules</i> , 2021, 184, 990-999.	3.6	6
131	Kinetic and thermodynamic of lactoferrin - Ethoxylated-nonionic surfactants supramolecular complex formation. <i>International Journal of Biological Macromolecules</i> , 2021, 187, 325-331.	3.6	6
132	Macromolecular properties from light-scattering experimental data using linear inverse problem theory. <i>International Journal of Quantum Chemistry</i> , 2006, 106, 2731-2736.	1.0	5
133	Acquisition of Water Solubility Diagrams in Ternary Systems (AOT/Organic Solvent/Alcohol) and Extraction of β -Lactalbumin Using Reverse Micellar Systems. <i>Journal of Surfactants and Detergents</i> , 2017, 20, 831-841.	1.0	5
134	Green speciation of iron using aqueous two-phase system. <i>Anais Da Academia Brasileira De Ciencias</i> , 2018, 90, 1929-1944.	0.3	5
135	Aggregation behavior of self-assembled nanoparticles made from carboxymethyl-hexanoyl chitosan and sodium dodecyl sulphate surfactant in water. <i>Journal of Molecular Liquids</i> , 2019, 278, 253-261.	2.3	5
136	Aggregation of sodium dodecylbenzene sulfonate: Weak molecular interactions modulated by imidazolium cation of short alkyl chain length. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2020, 589, 124435.	2.3	5
137	Contribution of different chemical groups to the driving forces for the partition of phenylmethane dyes in the PEO1500+ MgSO4+ H2O aqueous two-phase system. <i>Fluid Phase Equilibria</i> , 2020, 508, 112451.	1.4	5
138	Calorimetric studies of microemulsion systems with lecithin, isooctane and butanol. <i>Food Research International</i> , 2012, 49, 672-676.	2.9	4
139	An optical sensor for the detection and quantification of lidocaine in cocaine samples. <i>Analyst</i> , The, 2020, 145, 6562-6571.	1.7	4
140	Thermal and spectroscopic analyses on the molecular interaction between eucalyptus kraft pulp components and offset printing inks. <i>Brazilian Archives of Biology and Technology</i> , 2009, 52, 689-699.	0.5	3
141	Thermodynamic Characterization of Humic Acid-surfactant Interaction: New Insights into the Characteristics and Structure of Humic Acids. <i>Revista Brasileira De Ciencia Do Solo</i> , 2015, 39, 1633-1642.	0.5	3
142	Solvophobic effect of 1-alkyl-3-methylimidazolium chloride on the thermodynamic of complexation between β -cyclodextrin and dodecylpyridinium cation. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2019, 582, 123850.	2.3	3
143	Energetic and molecular dynamic characterization of lysozyme/ β -carotene interaction. <i>Journal of Molecular Liquids</i> , 2021, 337, 116404.	2.3	3
144	The kinetics of formation of resveratrol- β -cyclodextrin-NH2 and resveratrol analog- β -cyclodextrin-NH2 supramolecular complexes. <i>Food Chemistry</i> , 2022, 366, 130612.	4.2	3

#	ARTICLE	IF	CITATIONS
145	Application of a macromolecular micellar system formed by the P123 triblock copolymer for determination of copper concentrations. <i>Open Chemistry</i> , 2010, 8, 258-263.	1.0	2
146	Ion-polymer interaction analysis: an inversion of NMR spin echo experimental data. <i>Brazilian Journal of Physics</i> , 2010, 40, .	0.7	2
147	Application of Congo red dye as a molecular probe to investigate the kinetics and thermodynamics of the formation processes of arachin and conarachin nanocomplexes. <i>Food Chemistry</i> , 2022, 384, 132485.	4.2	2
148	Effect of Acetonitrile and N,N-Dimethylformamide on the Formation of Poly(ethylene oxide)-Sodium Alkyl Sulfate Aggregates. <i>Journal of the Brazilian Chemical Society</i> , 2017, , .	0.6	1
149	A Sustainable Methodology to Extract Bismuth from Secondary Sources. <i>Journal of the Brazilian Chemical Society</i> , 2019, , .	0.6	1
150	Thermodynamics of multi-walled carbon nanotube biofunctionalization using nisin: The effect of peptide structure. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2019, 578, 123611.	2.3	1
151	Thermodynamic evaluation of roles of hydrophobic and electrostatic interactions in separation of benzocaine and procaine using polymer (PEO, L35) ⁺ MSO ₄ (M ⁺ = Na; Li) aqueous biphasic system. <i>Fluid Phase Equilibria</i> , 2020, 506, 112356.	1.4	1
152	Functionalized Polydiacetylene Vesicles for Lactate Sensing: An Interaction Study. <i>ACS Food Science & Technology</i> , 2021, 1, 745-753.	1.3	1
153	Formation and self-association of host-guest complexes between β CD and nonionic surfactants Brij. <i>Journal of Molecular Liquids</i> , 2021, 338, 116647.	2.3	1
154	Exploring the interaction between lactoferrin and CdTe quantum dots: Energetic and molecular dynamic study. <i>Journal of Molecular Liquids</i> , 2022, 356, 119005.	2.3	1
155	Polydiacetylene Vesicles for Detecting Surfactants: Understanding the Driven Forces of Polydiacetylene-Surfactant Interaction. <i>Journal of Food Chemistry and Nanotechnology</i> , 2016, 2, .	0.7	0
156	Activated Complex Approach to Describe Bovine Serum Albumin-Azure A and Bovine Serum Albumin-Azure B Intermolecular Interactions. <i>Journal of the Brazilian Chemical Society</i> , 0, , .	0.6	0
157	New Insights into the Partitioning of Phenothiazine Dyes in Aqueous Two-Phase Systems. <i>Journal of the Brazilian Chemical Society</i> , 0, , .	0.6	0
158	β -lactoglobulin and resveratrol nanocomplex formation is driven by solvation water release. <i>Food Research International</i> , 2022, 158, 111567.	2.9	0